

Mid winter & Pre Christmas menu 2020 (Private Events)

Baker's basket breads and homemade dips

Carvery

Champagne citrus glazed ham on the bone

Hot Dishes

Lemon thyme roasted chicken with creamy mushroom sauce

Prime steer Beef Sirloin

Panko crumbed fish & squid, lemon wedges, Sauce Tartare

Mildly spiced lamb Curry

New season gourmet roast potatoes, rosemary, olive oil and sea salt

Fragrant rice, green peas & toasted coconut

Roast pumpkin & Kumara, olive oil drizzle, balsamic glaze

Minted baby green peas

Salad Bar

Red & white cabbage slaw, fennel, sultanas, citrus mayo

Beetroot, Orange & Feta Salad

Chick pea, Coriander & red onion salad

Half shell green lip mussels, fresh tomato & coriander salsa

Garden salad, iceberg, mesclun, cucumber, vine ripe tomatoes

-Baby red potato salad, fried capers, shallots, gherkins, Italian parsley

Shrimps in a tangy cocktail dressing

Antipasti with continental meats - \$7.00 per person

Desserts

Baked Alaska - Ice-cream wrapped in light sponge with Italian meringue

Orange & almond cake

Passionfruit Cheesecake

Fresh fruit salad, soft whipped cream

Hazelnut Chocolate tart, Rich chocolate ganache

Chefs traditional Christmas pudding

Filter Coffee & Herbal Teas

Price : Private Events

\$55 Per person (Children aged 9 and under are half price)

- Minimum Beverage spends apply for Evening events

